

# \* \* Cold Food Storage Chart \* \*

FOOD ITEM	REFRIGERATOR (40°F)	FREEZER (0°F)
Bacon	1 week	1 month
Beverages	3 weeks unopened, 7-10 days opened	8-12 months
Cheese - hard (Swiss)	3-4 weeks	6 months
Cheese - soft (brie)	1 week	6 months
Chicken, egg, macaroni, & tuna salad	3-4 days	Do not freeze
Cottage cheese	1 week	Do not freeze
Country ham	1 week	1 month
Dough - cookie	Use by date	2 months
Dough - tube cans of rolls, biscuits, & pizza dough	Use by date	Do not freeze
Egg substitutes - opened	3 days	Do not freeze
Egg substitutes - unopened	3 days	1 year
Eggs - fresh in shell	3-5 weeks	Do not freeze
Eggs - hard cooked	1 week	Do not freeze
Fish - fatty (salmon)	1-3 days	2-3 months
Fish - lean (cod)	1-3 days	6 months
Fresh crab & lobster meat	2-4 days	2-4 months
Ground meats - raw	1-2 days	3-4 months
Ham - fully cooked, slices	3-5 days	1-2 months
Ham - fully cooked, whole	1 week	1-2 months
Hot dogs - opened	1 week	1-2 months
Hot dogs - unopened	2 weeks	1-2 months
Luncheon meats - opened	3-5 days	1-2 months
Luncheon meats - unopened	2 weeks	1-2 months
Margarine	4-5 months	12 months
Mayonnaise - opened	2 months	Do not freeze
Milk	1 week	3 months
Poultry - cooked	3-4 days	2-6 months
Poultry - fresh, chicken or turkey	1-2 days	6 months
Prepared leftovers	3-4 days	2-3 months
Sausage - raw	1-2 days	1-2 months
Sausage - cooked	1 week	1-2 months
Sausage - purchased frozen	3-4 days (after cooking)	1-2 months (from date of purchase)
Shucked clams, mussels, & oysters	3-10 days	3-4 months
Soups & stews	3-4 days	2-6 months
Steaks, chops, & roasts - raw	3-5 days	4-12 months